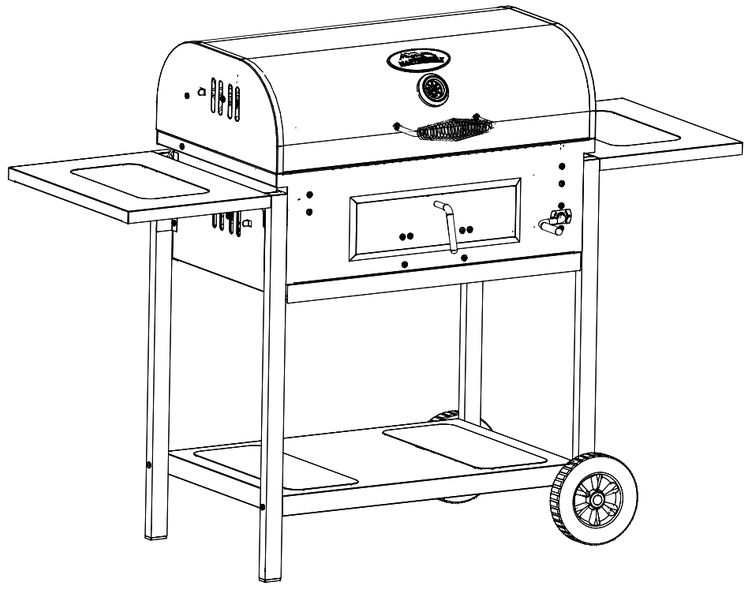
Masterbuilt Manufacturing, Inc.
1 Masterbuilt Court
Columbus, Georgia 31907
Customer Service 1-800-489-1581

Manual Code: 20042211 20080410051 081810-04SS

ASSEMBLY, CARE & USE MANUAL
WARNING & SAFETY INFORMATION
MODEL 20042211 CHARCOAL GRILL
THIS PRODUCT IS FOR OUTDOOR USE ONLY



Tools needed for assembly:

Phillips Head Screwdriver

Adjustable Wrench

⚠ CARBON MONOXIDE HAZARD ⚠	⚠ WARNING ⚠
Burning charcoal gives off carbon monoxide, which has no odor and can cause death. **DO NOT burn charcoal inside homes, vehicles, tents, garages or any enclosed areas.** **Use only outdoors where it is well ventilated.**	**This manual contains important information necessary for the proper and safe use of this grill.** **Read and follow all warnings and instructions before using grill and during use.** **Keep this manual for future reference.**

Failure to follow these warnings and instructions properly could result in fire or explosion, which could cause property damage, personal injury, or death.

GENERAL WARNING AND SAFETY INFORMATION

- **Keep a fire extinguisher accessible at all times while operating grill.**
- **Never leave grill unattended while in use.**
- **Never use inside an enclosed area such as a patio, garage, building or tent.**
- **Never use inside a vehicle, not even a recreational vehicle such as a motorhome, camper, or truck bed.**
- **Never operate this grill under any overhead construction such as roof coverings, carports, awnings or overhangs.**
- **Maintain a minimum distance of 10 ft. (3m) from all structures.**
- **Keep area clear of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.**
- **Never operate this grill within 25 ft. (7.5m) of flammable liquids.**
- **Never operate this grill within 10 ft. (3m) of a gas cylinder.**
- **Never use this grill as a heater (READ CARBON MONOXIDE HAZARD).**
- **Use this grill only on a stable, level surface to prevent tipping.**
- **Use on non-combustible surfaces such as dirt, concrete, brick or rock.**
- **Keep children and pets away from grill at all times. Do not allow children to use grill.**
- **Only use charcoal lighting fluid. Never use gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode causing injury or death.**
- **Grill is HOT while in use and will remain HOT for a period of time afterwards. Do not touch any part of the grill without wearing protective gloves.**
- **Never move grill when in use. Allow grill to cool completely before moving or storing.**
- **Never leave HOT coals or ashes unattended.**
- **Do not store grill with HOT ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.**
- **Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.**
- **Accessory attachments not supplied by Masterbuilt Outdoor Products are not recommended.**
- **Never use this product for anything other than its intended purpose. This grill is not for commercial use.**
- **Always use this grill in accordance with all applicable local, state and federal fire codes.**

WARNING

Combustion by-product produced when using this product contains chemicals known to the State of California to cause birth defects, other reproductive harm, or cancer.

The materials used in this product may contain lead a chemical known to the State of California to cause birth defects and other reproductive harm.

LIMITED WARRANTY INFORMATION

Masterbuilt warrants its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 90 days from the date of original retail purchase.

Masterbuilt warranty does not cover paint finish as it may burn off during normal use.

Masterbuilt warranty does not cover rust of the unit.

Masterbuilt requires reasonable proof of purchase for warranty claims and suggests that you keep your receipt. Upon the expiration of such warranty, all such liability shall terminate.

Within the stated warranty period, Masterbuilt, at its discretion, shall repair or replace defective components free of charge with owner being responsible for shipping. Should Masterbuilt require return of component(s) in question for inspection Masterbuilt will be responsible for shipping charges to return requested item.

This warranty excludes property damage sustained due to misuse, abuse, accident, damage arising out of transportation, or damage incurred by commercial use of this product.

This expressed warranty is the sole warranty given by Masterbuilt and is in lieu of all other warranties, expressed or implied including implied warranty, merchantability, or fitness for a particular purpose.

Neither Masterbuilt nor the retail establishment selling this product, has authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above.

Masterbuilt's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer/ purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. In such a case, the above limitations or exclusions may not be applicable.

California residents only: Not withstanding this limitation of warranty, the following specific restrictions apply; if service, repair, or replacement of the product is not commercially practical, the retailer selling the product or Masterbuilt will refund the purchase price paid for the product, less the amount directly attributable to use by the original buyer prior to the discovery of the nonconformity. Owner may take the product to the retail establishment selling this product in order to obtain performance under warranty.

This expressed warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Go Online www.masterbuilt.com
or complete and return to
Attn: Warranty Registration
Masterbuilt Mfg. Inc.
1 Masterbuilt Court - Columbus, GA 31907

Name: _____

Address: _____

City, State/Province, Postal Code: _____

Phone Number: _____ E-Mail Address: _____

Model Number: _____ Serial Number: _____

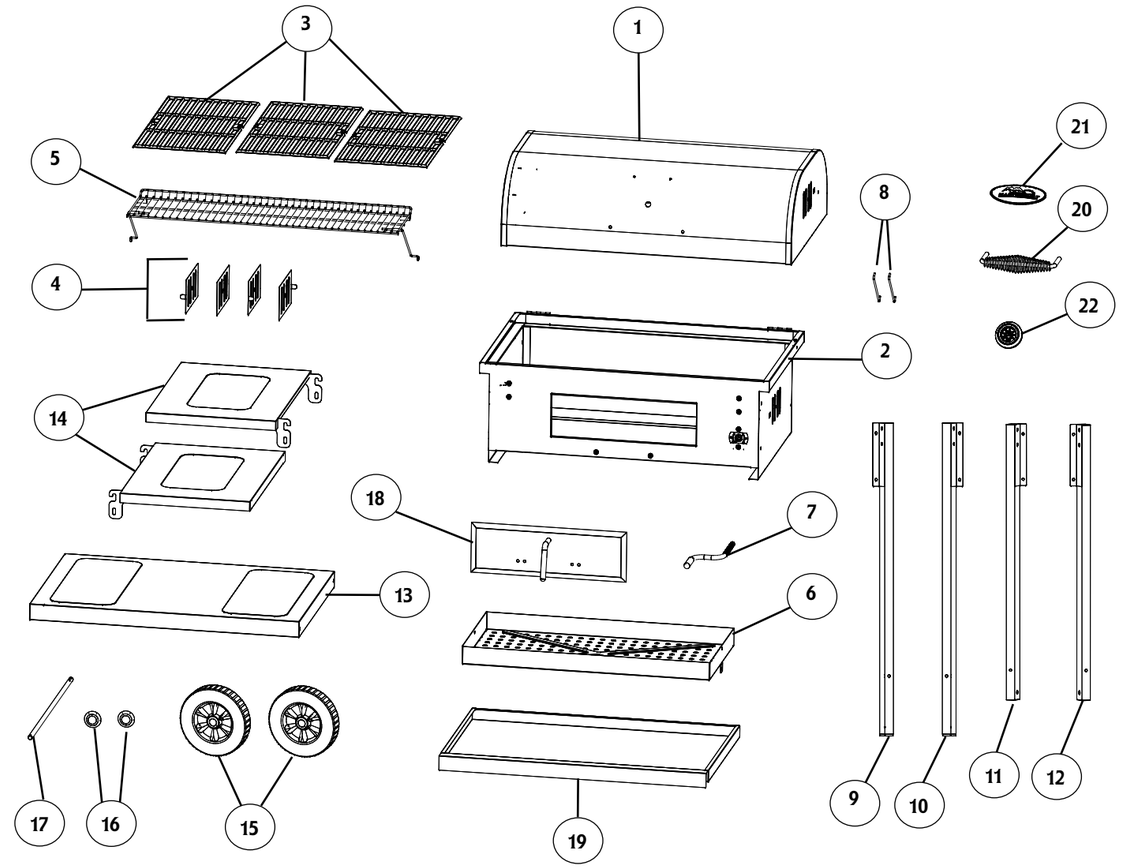
Purchase Date: _____ Place of Purchase: _____

APPROXIMATE GRILLING TIMES

BEEF	SIZE	GRILLING TIME	INTERNAL TEMP
Steaks	¾" (2cm) thick	3 to 4 min. /side	med rare 145°F (62°C)
		4 to 5 min. /side	med 160°F (71°C)
Kabobs	1" (2.5cm) cubes	3 to 4 min. /side	145°-160°F (62-71°C)
Hamburger patties	½" (12mm) thick	3 to 4 min. /side	med 160°F (71°C))
Roast, rolled rump	4-6 lbs. (1.8-2.7kg)	18 to 22 min /lb.	145°-160°F (62-71°C)
Sirloin tip	3 ½-4 lbs. (1.5-1.8kg)	20 to 25 min. /lb.	145°-160°F (62-71°C)
Ribs, back	cut in 1-rib portions	10 min. /side	med 160°F (71°C)
	half, 2-3 lbs. (0.9-1.3kg)	10 to 12 min. /side	med rare 145°F (62°C)
Tenderloin	whole, 4-6 lbs. (1.8-2.7kg)	12 to 15 min. /side	med 160°F (71°C)
PORK	**SIZE**	**GRILLING TIME**	**INTERNAL TEMP**
Chops, bone-in	¾" (2cm) thick	3 to 4 min. /side	med 160°F (71°C)
Chops, bone-out	1 ½" (4cm) thick	7 to 8 min. /side	med 160°F (71°C)
Tenderloin	½-1 ½ lbs. (0.2-0.6kg)	15 to 25 min. total	med 160°F (71°C)
Ribs (indirect heat)	2-4 lbs. (0.9-1.8kg)	1 1/2 to 2 hrs.	med 160°F (71°C)
VENISON	**SIZE**	**GRILLING TIME**	**INTERNAL TEMP**
Roast, saddle or leg	6-7 lbs. (2.7-3.1kg)	25 to 30 min. /lb.	145°-160°F (62-71°C)
Steaks	¾" (2cm) thick	6 to 7 min. /side	med 160°F (71°C)
CHICKEN	**SIZE**	**GRILLING TIME**	**INTERNAL TEMP**
Broiler fryer (indirect heat)	3-4 lbs. (1.3-1.8kg)	60 to 75 min.	in thigh 180°F (82°C)
Cornish hens	18-24 oz. (510-680g)	45 to 55 min.	in thigh 180°F (82°C)
Breast halves, bone-in	6-8 oz. (170-226g) each	10 to 15 min. /side	170°F (77°C)
Breast halves, boneless	4 oz. (113g) each	6 to 8 min. /side	170°F (77°C)
Legs or thighs	4-8 oz. (113-226g)	10 to 15 min. /side	180°F (82°C)
Drumsticks	4 oz. (113g)	8 to 12 min. /side	180°F (82°C)
Wings	2-3 oz. (56-85g)	8 to 12 min. /side	180°F (82°C)

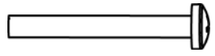
- **When outside temperature is cooler than 65°F (18°C) and/or altitude is above 3,500 ft. (1067m), additional cooking time may be required. To insure that meat is completely cooked use a meat thermometer to test internal temperature.**
- **Lifting grill lid during cooking process may extend cooking time due to heat loss.**

PARTS LIST



ITEM NO.	QUANTITY	DESCRIPTION	ITEM NO.	QUANTITY	DESCRIPTION
1	1	Lid (pre-assembled)	12	1	Rear Short Leg
2	1	Body (pre-assembled)	13	1	Storage Shelf
3	3	Cooking Grate	14	2	Side Shelf
4	4	Air Damper	15	2	Wheel
5	1	Warming Rack (pre-assembled)	16	2	Axle Cap
6	1	Charcoal Pan (pre-assembled)	17	1	Axle
7	1	Crank	18	1	Access Door
8	2	Lid Stop (pre-assembled)	19	1	Ash Pan (pre-assembled)
9	1	Front Long Leg	20	3	Lid Handle
10	1	Rear Long Leg	21	1	Logo Plate (pre-assembled)
11	1	Front Short Leg	22	1	Temperature Guage (pre-assembled)

HARDWARE LIST



(A)
M6x50
Phillips Head Screw
qty-4

(B)
M6
Flat Washer
qty-2

(C)
M6
Lock Washer
qty-2

(D)
Cotter Clip
qty-2

(E)
M6x12
Phillips Head Screw
qty-14

(F)
M6
Carriage Bolt
qty-8

(G)
M6
Hex Flange Nut
qty-8

(H)
M6
Lock Nut
qty-4

RECIPES

GLAZED COUNTRY RIBS

1 cup ketchup
½ cup water
¼ cup finely chopped onion
¼ cup cider vinegar or wine vinegar
¼ cup mild flavored molasses
2 tbsp Worcestershire sauce
2 tsps chili powder
2 cloves garlic, minced
2 ½ to 3 lbs pork country style ribs

For sauce, in a medium saucepan combine the ketchup, water, onion, vinegar, molasses, Worcestershire sauce, chili powder, and garlic. Bring to boiling; reduce heat. Simmer, uncovered, for 10 to 15 minutes or until desired consistency, stirring often. Trim fat from ribs. Test for medium heat above pan. Place ribs, bone sides down, on cooking grate. (Or place ribs in a rib rack; place on cooking grate.) Cover and grill for 1 ½ to 2 hours or until tender, brushing occasionally with sauce during last 10 minutes of grilling. Pass the remaining sauce with ribs.

PAPRIKA CHICKEN DINNER PACKETS

4 boneless skinless chicken breast halves (You can substitute 2 thighs per each breast if you prefer dark meat)
2 cups quartered small red potatoes (4 or 5 potatoes)
1 ½ cups baby-cut carrots cut lengthwise in half
1 cup frozen cut green beans
1 cup chicken gravy
2 tbsp all purpose flour
1 tsp paprika
½ tsp dried thyme leaves
2 tbsp finely chopped fresh parsley

Cut four 18x12 inch pieces of heavy duty aluminum foil. Place chicken breast half on each piece of foil. Top with potatoes, carrots and frozen green beans. In small bowl, mix gravy and flour until well blended. Drizzle over chicken mixture. Sprinkle with paprika and thyme. Fold foil over chicken and vegetables so edges meet. Seal edges, making tight ½ inch fold; fold again. Allow space on sides for circulation and expansion. Cover and grill packets over medium heat 30 to 40 minutes, rotating packets ½ turn after 15 minutes, until juice of chicken is no longer pink when centers of thickest pieces are cut and vegetables are tender. Place packets on plates Cut large X across top of each packet; fold back foil. Sprinkle with parsley.

NOTES

RECIPES

HONEY GRILLED SALMON

3/4 cup honey
1 tsp ground black pepper
1/3 cup soy sauce
1/2 tsp cayenne pepper
1/4 cup dark brown sugar, packed
1/2 tsp paprika
1/4 cup pineapple juice
1/4 tsp garlic powder
Juice of 1 lemon (about 2 tbsp)
4 8oz salmon fillets (without skin)
2 tbsp white vinegar
2 tsps olive oil
vegetable oil

Make the sauce by combining all ingredients in a medium saucepan over medium/low heat. Stir occasionally until sauce begins to boil, then simmer uncovered for 15 minutes or until syrupy. Watch the sauce closely to be sure it doesn't bubble over. Preheat barbecue grill to medium heat. Rub each salmon fillet with vegetable oil, then sprinkle salt and pepper. Grill the salmon for 4 to 7 minutes per side or until done. Serve salmon with a small cup of the honey pepper sauce on the side.

HOMEMADE PORK SAUSAGE LINKS

3 tbsp finely snipped fresh basil
1 tsp sugar
1 tsp fennel seeds
1 tsp crushed red pepper
¾ tsp salt
½ tsp black pepper
1 clove garlic, minced
1 ½ lbs ground pork
4 frankfurter buns, split and toasted
¼ cup Bacon and Brown Sugar Mustard

In a bowl, combine basil, sugar, fennel seeds, red pepper, salt, black pepper, and garlic. Add ground pork; mix well. Divide pork mixture into four equal portions. Shape each portion around a flat-sided metal skewer into a 6 inch long link. Grill links on the rack of an uncovered grill directly over medium coals for 14 to 18 minutes or until done (160 degrees), turning once halfway through grilling.

Bacon and Brown Sugar Mustard
In small bowl stir together ¾ cup yellow mustard; 3 slices of bacon, crisp-cooked, drained, and finely crumbled; and 4 tsps packed brown sugar. Cover and chill for 8 hours to 2 days. Makes 1 cup.

CLASSIC BURGERS

1 ½ lb ground beef chuck (80% lean)
1 tsp salt
1 tsp Worcestershire sauce
¾ tsp freshly ground pepper
4 slices sharp cheddar cheese
4 large sesame hamburger buns, split
½ thousand island BBQ dressing (recipe follows)
4 thick slices large tomato
4 thick slices large sweet onion
4 leaves lettuce

In medium bowl, gently mix together beef, salt, Worcestershire sauce and pepper. Shape into 4 (4 inch thick) patties ¾ inch thick. Heat grill. Place burgers on grill 4 to 6 inches from medium coals; cover grill. Grill 7 to 8 minutes or until thoroughly cooked and no longer pink in center, turning once. Top each burger with 1 slice cheese; grill 1 minute or until cheese has melted. Place buns on grill; grill 30 to 60 seconds or until lightly toasted. Spread each bun with 2 tbsp of the dressing. Top burgers with tomato, onion and lettuce.

Thousand Island BBQ Dressing
1 cup mayonnaise
¼ cup chili sauce
2 tablespoon smoky barbeque sauce
1 tablespoon sweet pickle relish
1 tsp Worcestershire sauce

In small bowl, stir together all ingredients until well blended.

CHERRY CHICKEN

1 cup cherry preserves
1 tbs. margarine or butter
1/2 tsp. finely shredded lemon peel
2 tbs. lemon juice
1/2 tsp. ground cinnamon
1/4 tsp. ground allspice
1/8 tsp. salt
Dash of ground cloves
2 to 2 1/2 lbs chicken pieces

In a small sauce pan combine cherry preserves, margarine or butter, lemon peel, lemon juice, cinnamon, allspice, salt, and cloves. Cook and stir until all combined. Remove skin from chicken (if desired red). Rinse chicken; pat dry. Preheat grill. Adjust heat for direct cooking. Place chicken, bone side up on grill rack over medium heat. Cover and grill for 30 to 45 minutes or until tender and no longer pink. Turn chicken halfway through cooking. Brush with sauce frequently the last 10 minutes of grilling.

REPLACEMENT PARTS LIST

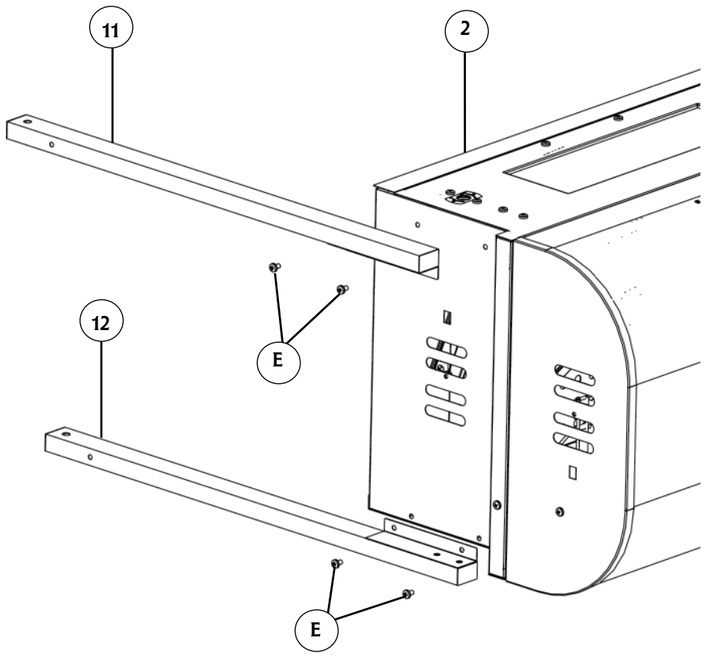
STOP!

DO NOT RETURN TO RETAILER
For Assembly Assistance, Missing or Damaged Parts
Call: MASTERBUILT Customer Service at 1-800-489-1581

ITEM NO.	DESCRIPTION
9904090030	Lid Kit
9904090031	Body Kit
9904090033	Logo Plate Kit
9904090029	Lid Handle Kit
9904090032	Temperature Gauge Kit
9904090069	Air Damper Kit
9904090068	Warming Rack Kit
9904090067	Lid Stop Kit
9904090066	Crank Assembly Kit
9904090034	Access Door Kit
9904090035	Charcoal Lift Kit
9904090036	Side Shelf Kit
9904090037	Front Long Leg Kit
9904090038	Rear Long Leg Kit
9904090039	Front Short Leg Kit
9904090040	Rear Short Leg Kit
9904090041	Bottom Shelf Kit
9904100023	Axle Kit
990050014	Wheel Kit
9004090060	Cooking Grate
9004090061	Ash Pan
9904090063	Hardware Blister
9804100051	Instruction Manual

ASSEMBLY INSTRUCTIONS

Before assembly read instructions carefully. Assemble grill on a clean, flat surface. This unit is heavy.
DO NOT ASSEMBLE WITHOUT ASSISTANCE. GET A HELPER!



Tools needed for assembly:

Adjustable Wrench
Phillips Head Screwdriver

CAUTION: Unit is heavy. Carefully orient grill body (2) as shown.

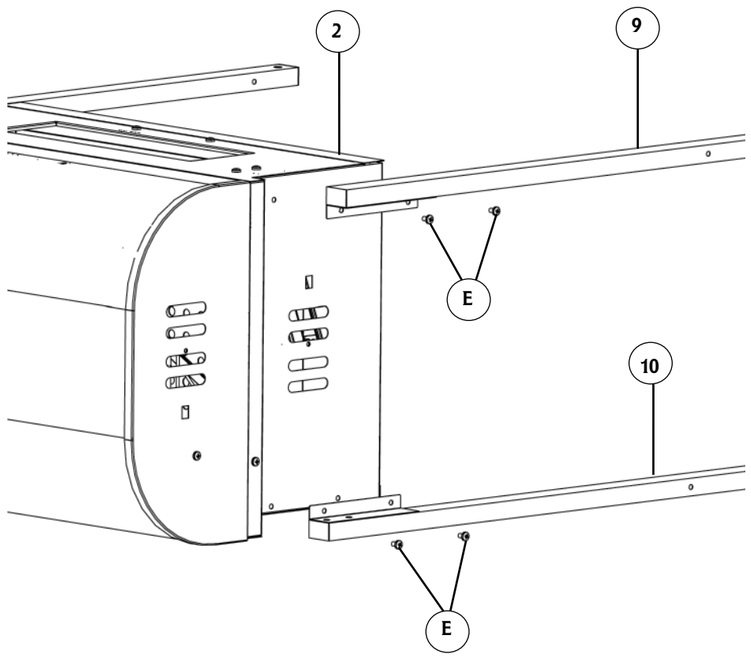
Be careful when moving grill body, installed charcoal pan may move.

STEP 1.

Do not tighten screws all the way. Legs may need to be adjusted later.

Position rear short leg (12) on body (2). Attach using phillips head screws (E) as shown.

Repeat step on front side with front short leg (11).



STEP 2.

Do not tighten screws all the way.

Position rear long leg (10) on body (2). Attach using phillips head screws (E) as shown.

Repeat step on front side with front long leg (9).

RECIPES

SPICY GRILLED BRISKET

4 to 6 cups mesquite wood chips
1 4- to 5-lb fresh beef brisket
1 tablespoon cooking oil
2 tbsp paprika
1 tablespoon coarse salt or coarse kosher salt
1 tablespoon black pepper
1 tsp cayenne pepper
1 tsp dried thyme, crushed
3 cups bottled barbeque sauce

At least 1 hour before grilling, soak wood chips in enough water to cover. Trim fat from brisket. Brush brisket with oil. For rub, in a small bowl stir together paprika, salt, black pepper, cayenne pepper, and thyme. Sprinkle rub evenly over all sides of meat; rub in with your fingers. Drain wood chips. Arrange medium-low coals around a drip pan. Test for low heat above pan. Sprinkle some of the drained chips over the coals. Place brisket on grill rack over drip pan. Cover and grill for 3 to 3 ¾ hours or until meat is tender. Add more wood chips every 30 minutes. Meanwhile, warm bottled barbeque sauce in a saucepan over low heat. Let meat stand for 10 minutes. To serve, slice meat thinly across the grain. Serve with barbeque sauce.

CARIBBEAN SALMON PACKETS

2 cups uncooked instant rice
1 can (14 oz) chicken broth
1 small red bell pepper, chopped (1/2 cup)
2 medium green onions, sliced (2 tbsp)
4 salmon fillets (6 oz each), skin removed
1 tsp salt
½ cup chutney
1 cup pineapple

Cut four 1/ x 12 inch pieces of heavy-duty foil. Spray each piece with cooking spray. In large bowl, mix rice and broth; let stand about 7 minutes or until broth is almost absorbed. Stir in bell pepper and onions. Place ¾ cup rice mixture on center of each sprayed foil piece. Top rice with salmon. Sprinkle each salmon fillet with ¼ tsp salt; top with 2 tablespoon chutney and ¼ cup pineapple chunks. Fold foil over salmon and rice mixture so edges meet. Seal edges, making tight ½ inch fold; fold again. Allow space on sides for circulation and expansion. Cover and grill packets over medium heat 12 to 18 minutes, rotating packets ½ turn after about 6 minutes, until salmon flakes easily with fork. Place packets on plates. Cut large X across top of each packet; fold back foil.

PORK CHOPS WITH MAPLE APPLE GLAZE

¼ cup real maple syrup (you can substitute maple flavored syrup)
¼ cup apple butter
½ tsp ground mustard
4 pork bone-in loin chops, ½ to ¾ inch thick, trimmed of fat
½ tsp garlic pepper blend
¼ tsp salt

In 1 quart saucepan, mix maple syrup, apple butter and mustard. Cook over low heat about 1 minute, stirring occasionally, until well blended. Sprinkle pork chops with garlic pepper and salt. Place pork on grill. Brush with maple mixture. Cover and grill over medium heat 10-12 minutes, turning and brushing with maple mixture 2 or 3 times, until no longer pink when cut near bone. Discard any remaining maple mixture.

SPICE-CRUSTED NEW YORK STRIP

2 tsps dry mustard
1 tsp ground sage
1 tsp garlic powder
1 tsp kosher (coarse) salt
1 tsp freshly ground black pepper
½ tsp cayenne pepper
2 (6 oz) beef New York Strip Steaks (1 inch thick)

In small bow, stir together all ingredients except steaks. Rub over both sides of steaks; let stand at room temperature 15 minutes. Heat grill. Place steaks on grill 4 to 6 inches from medium coals; cover grill. Grill 8 to 10 minutes for medium rare or until of desired doneness, turning once.

CHARCOAL LIGHTING INSTRUCTIONS

Read all instructions and warnings on charcoal bag and in manual before using.

1. Stack briquets in a pyramid.

2. Add lighter fluid following directions on fluid container. Before lighting, place lighter fluid at least 25 ft. (7.5m) away from grill. Do not lean over grill when lighting charcoal. Light charcoal. LEAVE GRILL UNCOVERED.

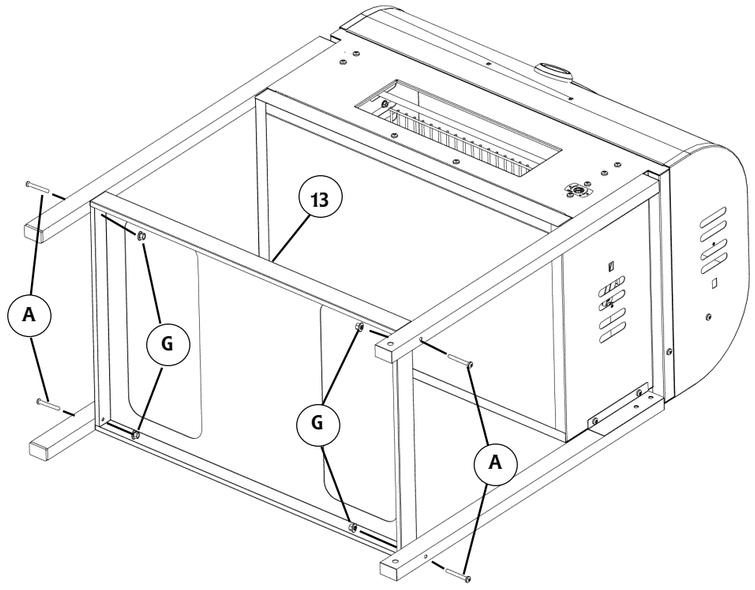
3. In about 15 minutes, flames will die out and briquets will begin to ash over. Once the briquets are completely ashed over, spread briquets in a single layer and begin cooking.

- NEVER USE GASOLINE TO LIGHT CHARCOAL.
- OVERFILLING CHARCOAL PAN CAN CAUSE SERIOUS INJURY AND DAMAGE THE UNIT.
- NEVER ADD ADDITIONAL LIGHTER FLUID ONCE CHARCOAL HAS IGNITED.
- HOT COALS SHOULD NOT BE LEFT UNATTENDED.
- GRILL IS HOT. USE PROTECTIVE GLOVES AND LONG, STURDY COOKING UTENSILS.

TO ENSURE THAT IT IS SAFE TO EAT, FOOD MUST BE COOKED TO THE MINIMUM INTERNAL TEMPERATURES LISTED IN THE TABLE BELOW.

USDA* Safe Minimum Internal Temperatures	
Fish	**145°F (63°C)**
Pork	**160°F (71°C)**
Egg Dishes	**160°F (71°C)**
Steaks and Roasts of Beef, Veal or Lamb	**145°F (63°C)**
Ground Beef, Veal or Lamb	**160°F (71°C)**
Whole Poultry (Turkey, Chicken, Duck, etc.)	**165°F (74°C)**
Ground or Pieces Poultry (Chicken Breast, etc.)	**165°F (74°C)**

*** United States Department of Agriculture**



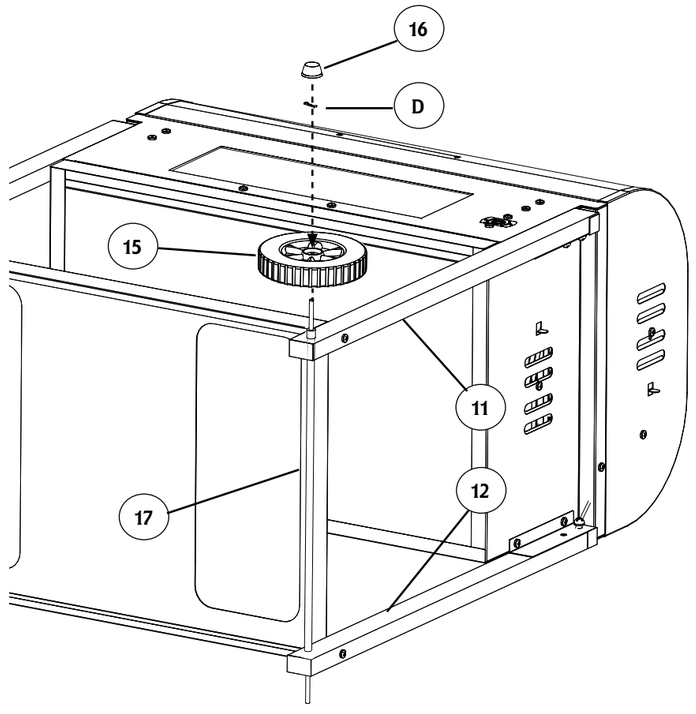
STEP 3.

Do not tighten screws all the way.

Note: Shelf may require tilting to place in position.

Align holes in storage shelf (13) with holes in grill legs as shown. Secure using phillips head screws (A) and hex flange nuts (G) as shown.

Repeat step on opposite end.



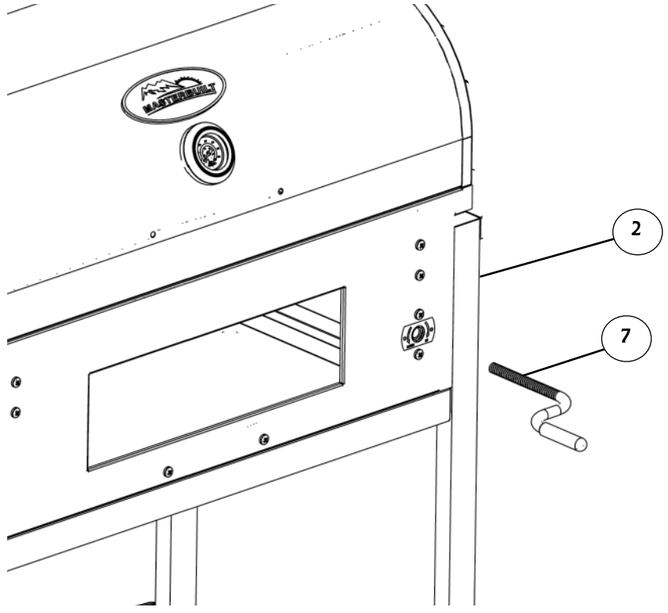
STEP 4.

Helper is needed for this step.
Do not attempt to do without assistance.

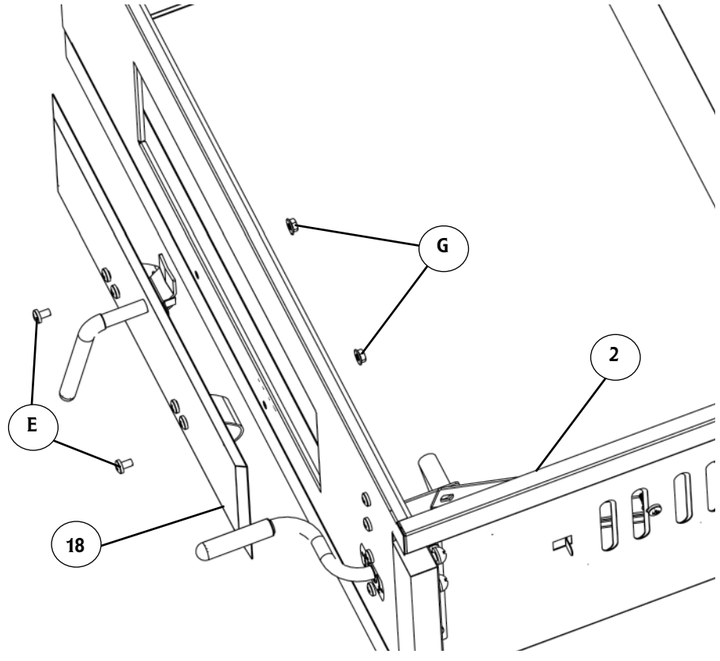
Insert axle (17) through holes on short legs (11),(12). Slide wheel (15) onto axle and secure using cotter clip (D). Snap axle cap (16) onto end of wheel assembly as shown.

Repeat step on opposite side for remaining wheel.

TIGHTEN ALL HARDWARE AT THIS TIME.



STEP 5.
Thread crank (7) through hole on front of body (2).



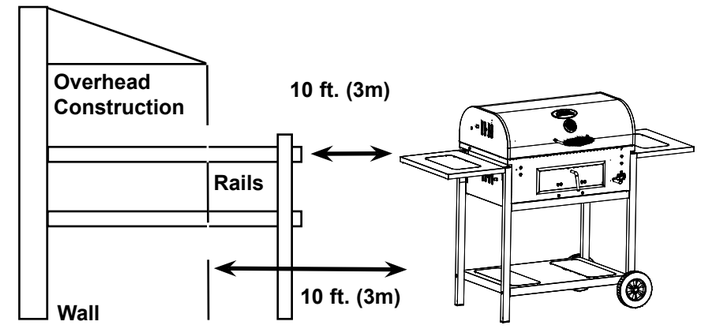
SOME PARTS NOT SHOWN FOR CLARITY.

STEP 6.
Mount access door (18) to body (2) using phillips screws (E) and hex flange nuts (G) as shown.

GRILL OPERATION CAUTIONS

- Avoid bumping or impacting grill.
- Keep your hands, hair and face away from burning charcoal.
- This grill has an open flame. Be careful of loose hair and clothing during operation. They may catch fire.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or long, sturdy fireplace tools when adding wood or charcoal.
- Do not allow anyone to conduct activities around this grill during or following its use until the unit has cooled. This grill is HOT during operation and remains HOT for a period of time following its use.
- Fatty foods like hamburgers can have excess grease that can cause flare ups. When cooking fatty foods, use caution when opening lid and during cooking to avoid being burned.
- Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Never use glass, plastic or ceramic cookware on this grill.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate this grill.
- Grill lid and body are HOT while in use and during cooling process.
- Do not remove adjustable charcoal pan while ashes and charcoal are HOT.
- Air dampers are HOT while the grill is in use and during cooling; wear protective gloves when adjusting.
- Never overfill charcoal pan. This can cause serious injury as well as damage the unit.
- Only use charcoal lighting fluid, never use gasoline, alcohol or other highly volatile fluids to ignite the charcoal. These fluids can explode causing injury or death.

REMINDER: NEVER OPERATE THIS GRILL UNDER ANY OVERHEAD CONSTRUCTION. MAINTAIN A MINIMUM DISTANCE OF 10 FEET FROM OVERHEAD CONSTRUCTION, WALLS OR RAILS. SEE DIAGRAM BELOW.



FREQUENTLY ASKED QUESTIONS

Q: My grates have rust on them. How do I get rid of it?
If rust occurs, clean with a steel brush. Reapply vegetable shortening and heat as indicated above.

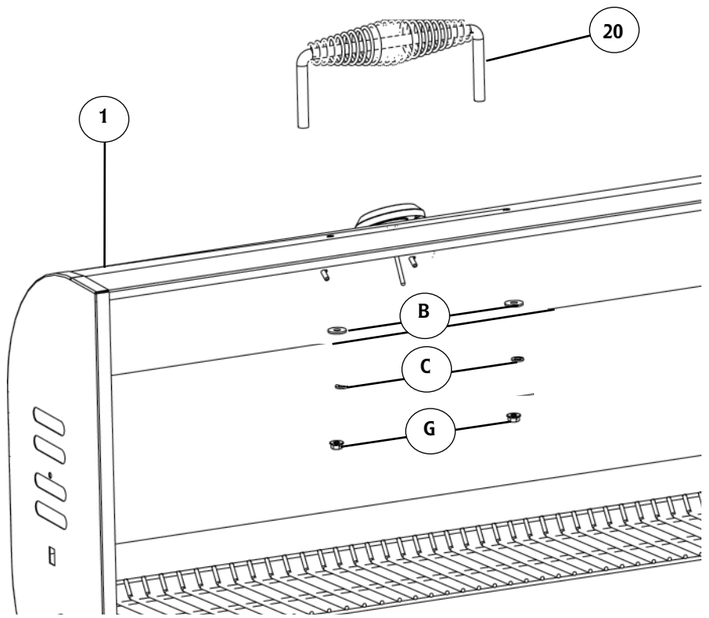
Q: The paint finish inside my lid is peeling. What can I do?
You are seeing a deposit of grease and smoke that collects during normal use that resembles paint. These carbon deposits are non-toxic, but you may want to regularly remove the build-up. Remove buildup using a brass or stiff bristle brush before grilling. Future build-up can be avoided by simply wiping the grill lid while slightly warm with a mild soap-and-water solution.

Q: When can I put my meat on the grill?
Grill is ready for use when charcoal is ashed over and no visible flames are present.

Q: How do I regulate the heat on my grill?
Adjusting the dampers will increase and decrease airflow and heating.

SAFE STORAGE AND MAINTENANCE

- Inspect hardware tightness on a regular basis to insure grill is in safe working condition.
- ALWAYS allow grill to cool completely before handling.
- ALWAYS empty charcoal pan after use only when ashes have completely cooled. This will help prolong charcoal pan life.
- Clean grill, including special surfaces such as cooking grates with mild cleaning agents. Wipe outside of grill with damp rag. DO NOT use oven cleaner.
- ALWAYS cover and store cold grill in a protected area.
- Indoor storage of grill is permissible only if the charcoal has burned to a complete ash AND is cold. Remember to remove cold ashes before storing.
- Grill is made of steel and may rust over time. If rusting occurs on outside surfaces, clean area with sand paper or steel wool, then cover with heat resistant paint.
- If rusting occurs on the inside surface of grill, clean area with sandpaper or steel wool, then coat with cooking oil.
- NEVER USE PAINT ON INSIDE SURFACES OF GRILL

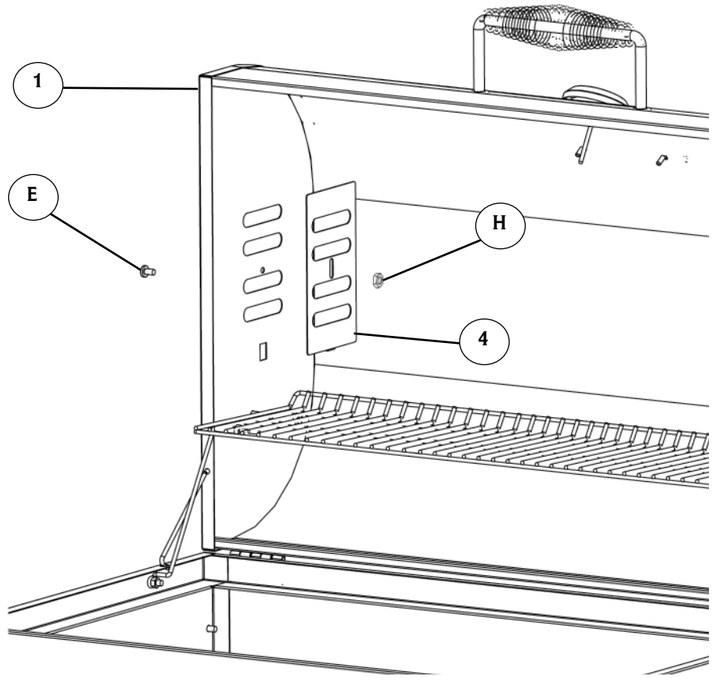


STEP 7.

Note: Attach both ends of lid handle before fully tightening hex flange nuts.

Insert handle (20) through pre-drilled holes in grill lid (1).

Secure handle to lid with flat washer (B), lock washer (C), and hex flange nut (G).

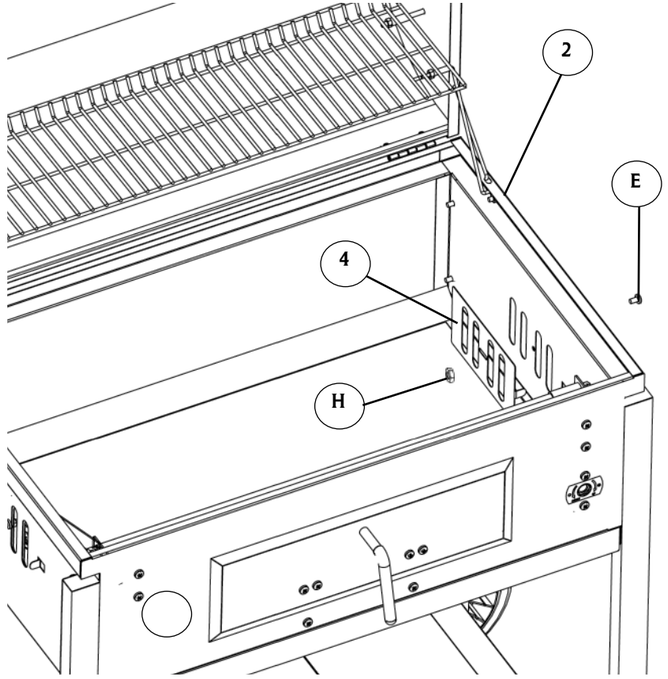


STEP 8.

Note: Do not over tighten. Air dampers should move freely.

Attach air damper (4) to lid (1) using phillips head screw (E) and lock nut (H) as shown.

Repeat step on opposite side.



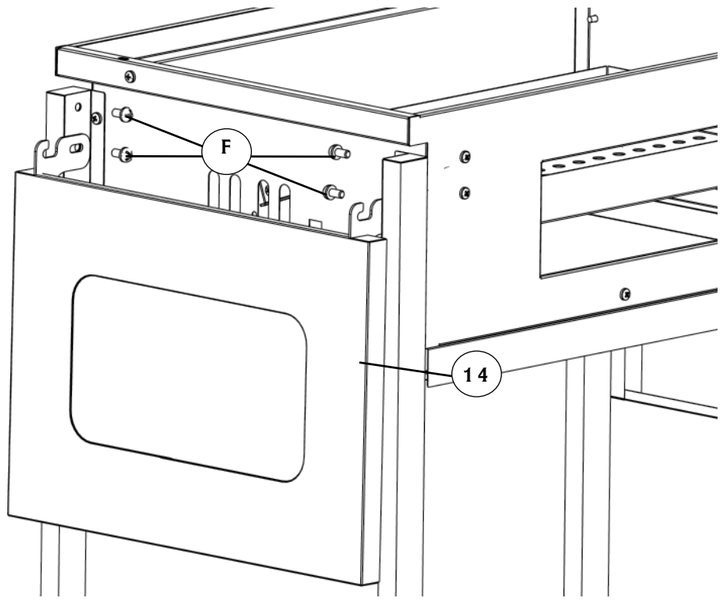
SOME PARTS NOT SHOWN FOR CLARITY.

STEP 9.

Note: Do not over tighten. Air dampers should move freely.

Attach air damper (4) to body (2) using phillips head screw (E) and lock nut (H) as shown.

Repeat step on opposite side for remaining air damper.

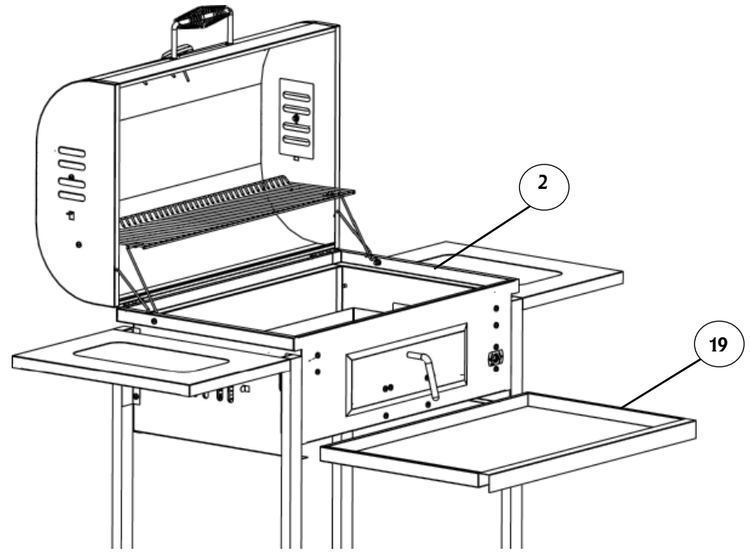


SOME PARTS NOT SHOWN FOR CLARITY.

STEP 10.

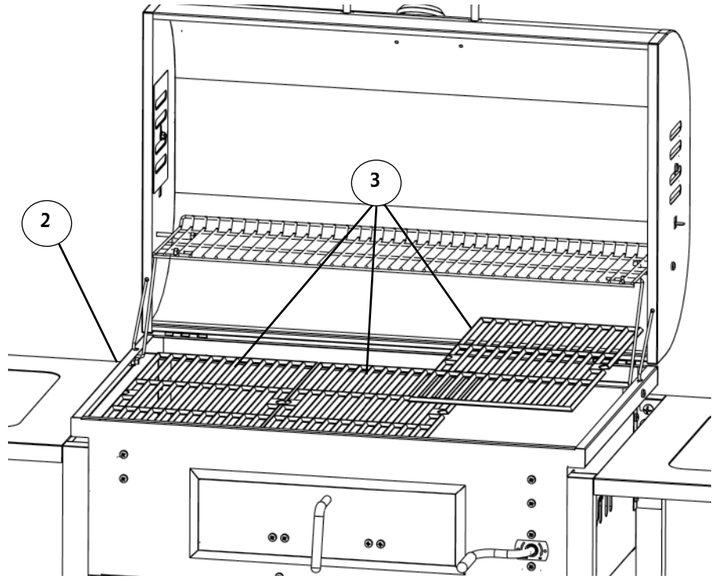
Attach side shelf (14) to grill legs using carriage bolts (F) as shown.

Repeat step on opposite side for remaining side shelf.



STEP 11.

Insert ash pan (19) into bottom of body (2) as shown.



STEP 12.

Place cooking grates (3) on body (2).

GRILL IS READY FOR USE